# FEES

COURSE REGISTRATION FEE \$93.00 (Workbook & Exam Included)

EXAM ONLY \$36.00

CERTIFICATE REPLACEMENT \$6.00

ENGLISH FOODSAFE WORKBOOK \$13.00 CHINESE FOODSAFE WORKBOOK \$13.00 PUNJABI FOODSAFE WORKBOOK \$13.00 KOREAN FOODSAFE WORKBOOK \$13.00 (All prices include GST)

#### **REFUND POLICY:**

No refunds within 24 hours of scheduled course date. No Shows will not be refunded or rescheduled

#### **CHEQUES PAYABLE TO:**

THE MINISTER OF FINANCE (NSF FEE \$25.00) Register by mail or by phone: 8:30 AM to 4:00 PM

"Call for mailing address or fax number & to check for course availability"

NOTE: Only persons pre-registered will be admitted. NO WALK-INS

For more information call:

204-945-3705 1-855-236-1566

# COURSE SCHEDULE

Canad Inns Polo Park 1405 St. Matthews Avenue 8:30AM-4:30 PM Sign- In 8:00 am

# PHOTO ID REQUIRED LUNCH **NOT** INCLUDED

 2017
 2018

 Wed. Sept 13
 Thurs. Jan 11

 Thurs. Oct 19
 Tues. Feb 6

 Tues. Nov 14
 Tues. Mar 20

 Thurs. April 12
 Thurs. May 17

 Tues. June 6

# EXAM ONLY 9:00AM

Canad Inns Polo Park 1405 St. Matthews Avenue Sign-In 8:45 am Exam BEGINS at: 9:00 am PHOTO ID REQUIRED

2017	2018
Wed. Sept 20	Thurs. Jan 18
Thurs. Oct 26	Thurs. Feb 15
Thurs. Nov 9	Tues. Mar 13
Wed. Nov 29	Tues. Apr 10
Fri. Dec 8	Wed. May 23
Thurs. Dec 21	Wed. June 20



# CERTIFIED FOOD HANDLER

# TRAINING PROGRAM

2017/2018

MANITOBA HEALTH
HEALTH PROTECTION UNIT

TELEPHONE: 204-945-3705 TOLL FREE: 1-855-236-1566

Presented by:

Province of Manitoba

Public Health Inspectors

# REGISTRATION FORM

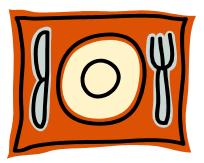
# WHO SHOULD ATTEND?

# COURSE OUTLINE

# Course Date Selected: **PARTICIPANT** (Please print clearly as this name will appear on the certificate) Name: \_\_\_\_\_ Address: City/Town: Postal Code: \_\_\_\_\_ Telephone #: \_\_\_\_\_ **ESTABLISHMENT** Name: Address: City/Town: \_\_\_\_\_ Postal Code: \_\_\_\_\_ Telephone #: \_\_\_\_\_ Contact Person: \_\_\_\_\_ COURSE EXAM AVAILABLE IN: (Please check preference) □ English □ Spanish □ French □ German Korean □ Tagalog Punjabi □ Chinese Simplified Ukrainian ☐ Chinese Traditional Greek □ Arabic ☐ Vietnamese □ Farsi Verbal (not available at challenge exam)

## WHO SHOULD ATTEND?

- All owners, managers and supervisors of food service establishments.
- All food service personnel who are responsible for the receiving, preparing and serving of food.



# NOTE:

- In accordance with the City of Winnipeg Food Service Bylaw: No person shall operate a food service establishment unless the person in charge has successfully completed the Certified Food Handler Training program.
- Food Service Establishments with less than 5 Food Handlers must have a person on staff who has successfully completed the Certified Food Handler Training program.
- Food Service Establishments with more than 5 Food Handlers working at any one time must have a person who has successfully completed the Certified Food Handler Training Program ON DUTY at all times.

#### **MICROBIOLOGY**

♦ BASIC INTRODUCTION TO FOOD MICROBIOLOGY

## **FOODBORNE ILLNESS**

♦ COMMON FOODBORNE ILLNESS-ES, THEIR CAUSES AND PREVEN-TATIVE MEASURES

### **HEALTH AND HYGIENE**

 PROPER PERSONAL HYGIENIC PRACTICES AND GOOD HEALTH

## SERVING AND DISPENSING

 PROPER TECHNIQUES FOR FOOD SERVICE AND DISPLAY

#### **FOOD PROTECTION**

♦ SAFE FOOD PREPARATION AND HANDLING PROCEDURES

#### RECEIVING AND STORAGE

 FACTORS INVOLVED IN RECEIV-ING AND STORING FOOD

### **CLEANING AND SANITIZING**

♦ CORRECT DISHWASHING FACILI-TIES, TECHNIQUES, APPROVED SANITIZERS AND PROPER UTEN-SIL STORAGE